US Claims

- 1. Process for the preparation of one or more statins by fermentation, wherein a substrate is fermented with statins producing fungus, characterized in that substrate comprises more than 20% by weight of soy ingredients.
- 2. Process according to claim 1, wherein the substrate comprises more than 50% by weight of soy ingredients.
- 3. Process according to claim 1, wherein the substrate comprises more than 80% by weight of soy ingredients.
- 4. Process according to any one of claims 1, wherein the statins producing fungus is a *Monascus* fungus.
- 5. Process according to any one of claims 1, wherein an amount of oil being at least 5 wt.% oil is present in the substrate during fermentation.
- 6. Process according to claim 5, wherein the oil is edible oil.
- 7. Process according to claim 5, wherein the oil is vegetable edible oil.
- 8. Process according to any of claims 5, wherein the amount of oil is at least 10 wt.%.
- 9. The *Monascus* strain F125 M1-4 deposited at the Centraal
 Bureau voor Schimmelculturen on 14.11.2000 having number CBS
 109070.

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- 10. Food product comprising:
 - a) an amount of one or more statins,
 - b) an amount of one or more compounds chosen from the group: polyunsaturated fatty acids, phytosterols, proteins, peptides, dietary fibers, polyphenols and saponins, wherein the food product has a Hue a* value less than 20.
- 11. Food product according to claim 10, wherein the amount of one or more statins is 5-500 mg/kg, comprising an amount of genistein and genistin, wherein the amount of genistein is 10-99 wt.% of the sum of the amounts of genistein and genistin.
- 12. Food product according to claim 11, wherein the amount of genistein is 20-95 wt.% of the sum of the amounts of genistein and genistin.
- 1. Food product according to claim 11, wherein the amount of genistein is 20-80 wt.% of the sum of the amounts of genistein and genistin.
- 13. Food product according to claim 10, wherein the amount of a) is 5-500 mg/kg and the amount of b) 1 wt. or higher.
- 14. Food product according to claim 14, wherein the amount of b) is 5 wt.% or higher.
- 15. Food product according any one of claims 10, wherein the food product has a Hue a* value less than 10.
- 16. Food product according to claim 10, wherein the one or more compounds chosen from the group: polyunsaturated fatty acids, phytosterols, proteins, peptides, dietary fibers,

polyphenols and saponins are substantially derived from soybeans.

-17. Food product according to claim 10, wherein the food product is a margarine, dressing, sweet, bar meal replacer, breakfast cereal or beverage.

CIBULTET DETEN